

LIST OF PATENTS AND OTHER ITEMS FOR APPLICANT'S  
INFORMATION DISCLOSURE STATEMENT

(Use several sheets if necessary)

ATTY. DC. ET NO.  
219/026SERIAL NO.  
08/626,461

APPLICANT:

Kalyana Sundram et al.

FILING DATE:

April 2, 1996

GROUP:

## U.S. PATENT DOCUMENTS

| EXAMINER<br>INITIAL |    | DOCUMENT NUMBER | DATE     | NAME              | CLASS | SUB<br>CLASS | FILING<br>DATE |
|---------------------|----|-----------------|----------|-------------------|-------|--------------|----------------|
| CP                  | AA | 3 6 4 9 2 9 5   | 03/14/72 | Bernhart          | 426   | 607          |                |
|                     | AB | 5 2 2 3 2 8 5   | 06/29/93 | DeMichele         | 426   | 801          |                |
|                     | AC | 5 3 8 0 5 4 4   | 01/10/95 | Kleman            | 426   | 607          | 03/05/93       |
|                     | AD | 5 3 8 2 4 4 2   | 01/17/95 | Pertman and Hayes | 426   | 607          | 05/15/92       |
|                     | AE | 5 5 1 4 4 0 7   | 05/07/96 | Pertman           | 426   | 601          | 05/07/93       |
|                     |    |                 |          |                   |       |              |                |

## FOREIGN PATENT DOCUMENTS

| EXAMINER<br>INITIAL |  | DOCUMENT NUMBER | DATE | COUNTRY | CLASS | SUB<br>CLASS | TRANSLATION |
|---------------------|--|-----------------|------|---------|-------|--------------|-------------|
|                     |  |                 |      |         |       |              | YES NO      |

## OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

|    |    |  |
|----|----|--|
| CP | AF | Agriculture Handbook No. 8-4, U.S.D.A. Science and Education Administration, <u>Composition of Foods: Fats and Oils</u>  |
|    | AG | Berry et al., "Physicochemical characteristics of palm olein and soybean oil blends," <u>Palm Oil Technol. Eighties, Rep. Proc. Int. Conf.</u> pp. 483-498 (1981) (pub. 1983)                                    |
|    | AH | Charnock et al., "Dietary modulation of lipid metabolism and mechanical performance of the heart," <u>3rd Int. Symp. on Lipid Metabolism in the Normal and Ischemic Heart</u> (September 9-10, 1991)             |
|    | AI | Choi et al., "Effect of dietary n-3 polyunsaturated fatty acids on cholesterol synthesis and degradation in rats of different ages," <u>Lipids</u> 24(1):45-50 (1989)  |
|    | AJ | Demacker et al., "Increased Removal of remnants of triglyceride-rich lipoproteins on a diet rich in polyunsaturated fatty acids," <u>European J. of Clin. Invest.</u> 21:197-203 (1991)                          |
|    | AK | Grundy and Denke, "Dietary Influences on serum lipids and lipoproteins," <u>J. Lipid Research</u> 31:1149-1172 (1990)  |
|    | AL | Grundy, "Comparison of Monounsaturated Fatty Acids and Carbohydrates for Lowering Plasma Cholesterol," <u>N. Eng. J. Med.</u> 314:745-748 (1986)   |
|    | AM | Grundy et al., "Influence of stearic acid on cholesterol metabolism relative to other long-chain fatty acids <sup>1,3</sup> ," <u>American J. Clin. Nutr.</u> 60(suppl.):986S-990S (1994)                        |
|    | AN | Fujikawa, "Manufacture of Salad Oil," <u>Jpn. Kokai Tokkyo Koho JP</u> 61,293,389 [86,293,389] (Dec. 24, 1986)   |
|    | AO | Haga, "Manufacture of edible Oils," <u>Jpn. Kokai Tokkyo Koho JP</u> 61,296,096 [86,296,096] (December 26, 1986)   |
|    | AP | Han et al., "Effect of palm oil blending on the thermal and oxidative stability of soybean oil," <u>Han'guk Sikip'um Kwahakhoechi</u> 23(4):465-70 (1991)  |
|    | AQ | Hayes et al., "Dietary saturated fatty acids (12:0, 14:0, 16:0) differ in their impact on plasma cholesterol and lipoproteins in nonhuman primates <sup>1,4</sup> ," <u>Am. J. Clin. Nutr.</u> 53:491-498 (1991) |
|    | AR | Hayes and Kholza, "Dietary fatty acid thresholds and cholesterolemia," <u>FASEB</u> 6:2600-2607 (1992)   |

EXAMINER:

Carolyn Padan

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2-3-97

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| AS | Hegsted et al., "Quantitative Effects on Dietary Fat on Serum Cholesterol in Man," <u>Amer. J. of Clin. Nutr.</u> 17:281-295 (1965)   |
| AT | Hegsted et al., "Dietary fat and serum lipids: an evaluation of the experimental data <sup>1-4</sup> ," <u>Amm. J. of Clin. Nutr.</u> 57:875-883 (1993)   |
| AU | Heyden, "Polyunsaturated and Monounsaturated Fatty Acids in the Diet Prevent Coronary Heart Disease via Cholesterol Reduction," <u>Ann. Nutr. Metab.</u> 38:117-122 (1994)  |
| AV | Jacobs et al., "Variability in Individual Serum Cholesterol Response to Change in Diet," <u>Arteriosclerosis</u> , 3:349-356 (1983)   |
| AW | Kajimoto et al., "Influence of blend ratio of vegetable oils on their thermal oxidation and decomposition of tocopherol," <u>Nippon Eiyo, Shokuryo Gakkaishi</u> 44(6):499-505 (1991)   |
| AX | Katan et al., "Effects of fats and fatty acids on blood lipids in humans: an overview <sup>1-4</sup> ," <u>Am. J. Clin. Nutr.</u> 60(suppl):1017S-1022S (1994)  |
| AY | Khosla and Hayes, "Dietary fat saturation in rhesus monkeys affects LDL concentrations by modulating the independent production of LDL apolipoprotein B," <u>Biochem. Biophys. Acta</u> 1083:46-56 (1991)   |
| AZ | Khosla and Hayes, "Comparison between the effects of dietary saturated (16:0), monounsaturated (18:1), and polyunsaturated (18:2) fatty acids on plasma lipoprotein metabolism in cebus and rhesus monkeys fed cholesterol-free diets," <u>Am. J. Clin. Nutr.</u> 55:51-62 (1992) |
| BA | Kifli et al., "Physical properties of interesterified palm oil/palm oil fractions with other vegetable oils," <u>Palm Oil. Prod. Technol. Eighties, Rep. Proc. Int. Conf.</u> pp. 303-314 (1981) (published 1983)   |
| BB | Kim, "Relationship between the triacylglycerol composition and foaming of mixed coconut oil under deep-fat frying," <u>Agric. Biol. Chem.</u> 52(3):693-699 (1988)  |
| BC | Lim et al., "Oxidative stability of Malaysian palm oil and its blends," <u>Yukagaku</u> 39(12):1045-1049 (1990)   |
| BD | Litherland et al., "Preparation of chocolate fats by wet fractionation of soya oil," <u>Abst. of EP</u> 428,200 May 22, 1991, GB 89/25,943 (Nov. 16, 1989)  |
| BE | Majumdar et al., "Vanaspati and margarine fat base from palm oil and palm stearin by corandomization with cottonseed oil," <u>J. Oil Technol. Assoc. India</u> 18(2):37-38 (1986)   |
| BF | Mensink and Katan, "Effect of Dietary Fatty Acids on Serum Lipids and Lipoproteins," <u>Arteriosclerosis and Thrombosis</u> 12:911-919 (1992)   |
| BG | Murakami et al., "Effect of processed oils and fats on cholesterol metabolism. IV. Effect of palm stearin and changes in its effect by blending with soybean oil and further randomizing," <u>Yukagaku</u> 41(3):196-202 (1992)   |
| BH | Murakami et al., "Effect of processed oils and fats on cholesterol metabolism. V. Effect of lard, its blend with palm olein and their randomized oil," <u>Yukagaku</u> 41(7):530-537 (1992)   |
| BI | Pronczuk et al., "Dietary myristic, palmitic, and linoleic acids modulate cholesterolemia in gerbils," <u>FASEB J.</u> 8:1191-1200 (1994)   |
| BJ | Siguel and Maclure, "Relative Activity of Unsaturated Fatty Acid Metabolic Pathways in Humans," <u>Metabolism</u> 36:664-669 (1987)   |
| BK | Sundram et al., "Dietary palmitic acid results in lower serum cholesterol than does a lauric-myristic acid combination in normolipemic humans," <u>Am. J. Clin. Nutr.</u> 59:841-846 (1994)   |
| BL | Sundram et al., "Fat (Fatty Acid) Modulation of Metabolism (2549-2554) <u>FASEB J.</u> 9:A440 (1995) (Abstract)   |
| BM | Suzuki et al., "Fat and oil compositions for frying and spraying," <u>Jpn. Kokai Tokkyo Koho JP 01,262,754 [89,262,754] (Oct. 19, 1989)</u>   |

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Carolyn Paden

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| BN | Swern, Baileys Industrial Oil and Fat Products, Vol. 1, 4th edition, John Wiley and Sons, New York pp. 311-332 and pp. 363-368 (1979) |
| BO | Wai, "A critical review of the cholesterolaemic effects of palm oil," Food and Nutrition Bulletin 15:112-123 (1994)                   |
| BP | Willet and Sacks, "Chewing the Fat - How Much and What Kind," N. Eng. J. of Med. 324:121-123 (1991)                                   |